



Sazar

Maremma Toscana DOC Alicante

CLASSIFICATION DOC Maremma Toscana Alicante.

GRAPES 100% Alicante.

PRODUCTION AREA Our vineyards in the municipality of Scansano (GR), Tuscany, Italy.

CULTIVATION SYSTEM Spurred cordon, Guyot (6,500 vines per hectare).

AGE OF THE VINES 20 years.

ALTITUDE 380 metres above sea level.

SOIL TYPE Medium mixture tending to clay, calcareous, rich in skeletons.

YIELD 1,5 kg per vine.

HARVEST PERIOD Manual in 15 kg boxes. Mid of September.

VINIFICATION After destemming and crushing, the must ferments in steel tanks with the skins for at least 10-12 days with 2 pumping per day at a controlled temperature of max 26° C; followed by racking and soft pressing of the marc. Malolactic fermentation takes place in concrete vats.

AGEING In steel tanks and then in concrete tanks at a later time for 14-15 months before bottling.

TASTING NOTES Elegantly transparent, bright ruby red.

The wine is striking for its elegant, intense fruitiness and clean, expressive bouquet, in which notes of morello cherry, cherry and small ripe red berries can be identified. Great harmony and balance between the components in the mouth, in particular the roundness of the tannins supported by a crunchy, tantalising acidity that invite you to drink. Typical Mediterranean full-flavoured finish.

FOOD PAIRINGS Seafood and meat starters. Excellent as an aperitif.

SERVING TEMPERATURE 14-15 °C in medium size glasses.

Origini line

Sixteen was sacred to the ancient Etruscan civilisation. In their language, the word "Sazar" indicates this number. The celestial vault was divided into sixteen sectors in their cosmology and space and time were also divided into sixteenths. This link between the sky, the position of the sun and the earth reflects our way of dealing with nature: listening to it and letting ourselves be guided by it. Sazar is a subtle, balanced, elegant and fruity wine expertly made from the ancient Alicante grape, brought to Maremma by the Spaniards in the 17th century, at the time of the State of the Presidi, known in the area as Tinto di Spagna.

Its fruity and elegant bouquet are its strengths.